

Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular		<input checked="" type="checkbox"/>	10	8/2/18		VILLAGE INN RESTAURANT	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint	<input checked="" type="checkbox"/>		RATING	9:55am	2:00pm	LF FOODS CORPORATION	
Investigation			A	SANITARY PERMIT NO.		LOCATION (Address)	
Other:				180003049		LOT 2A NEW-RI BLK 2 TRCT 91 148 E. MARINE DR. DEDEDU GUAM	
ESTABLISHMENT TYPE			AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY	
RESTAURANT			1	633 7437	1	3	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
Supervision					
1	IN	OUT			6
Person in charge present, demonstrates knowledge, and performs duties					
Employee Health					
2	IN	OUT			6
Management awareness; policy present					
3	IN	OUT			6
Proper use of reporting, restriction & exclusion					
Good Hygienic Practices					
4	IN	OUT	N/A	N/O	6
Proper eating, tasting, drinking, betelnut, or tobacco use					
5	IN	OUT	N/A	N/O	6
No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands					
6	IN	OUT	N/A	N/O	6
Hands clean and properly washed					
7	IN	OUT	N/A	N/O	6
No bare hand contact with ready-to-eat foods or approved alternate method properly followed					
8	IN	OUT			6
Adequate handwashing facilities supplied & accessible					
Approved Source					
9	IN	OUT			6
Food obtained from approved source					
10	IN	OUT	N/A	N/O	6
Food received at proper temperature					
11	IN	OUT			6
Food in good condition, safe, and unadulterated					
12	IN	OUT	N/A	N/O	6
Required records available: shellstock tags, parasite destruction					
Protection from Contamination					
13	IN	OUT	N/A		6
Food separated and protected					
14	IN	OUT	N/A		6
Food contact surfaces: cleaned & sanitized					
15	IN	OUT			6
Proper disposition of returned, previously served, reconditioned, and unsafe food					
Potentially Hazardous Food (TCS Food)					
16	IN	OUT	N/A	N/O	6
Proper cooking time and temperatures					
17	IN	OUT	N/A	N/O	6
Proper reheating procedures for hot holding					
18	IN	OUT	N/A	N/O	6
Proper cooling time and temperatures					
19	IN	OUT	N/A	N/O	6
Proper hot holding temperatures					
20	IN	OUT	N/A		6
Proper cold holding temperatures					
21	IN	OUT	N/A	N/O	6
Proper date marking and disposition					
Consumer Advisory					
22	IN	OUT	N/A		6
Consumer Advisory provided for raw or undercooked foods					
Highly Susceptible Populations					
23	IN	OUT	N/A		6
Pasteurized foods used; prohibited foods not offered					
Chemical					
24	IN	OUT	N/A		6
Food additives: approved and properly used					
25	IN	OUT			6
Toxic substances properly identified, stored, used					
Conformance with Approved Procedures					
26	IN	OUT	N/A		6
Compliance with variance, specialized process, and HACCP plan					

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
Safe Food and Water					
27		Pasteurized eggs used where required			1
28		Water and ice from approved source			2
29		Variance obtained for specialized processing methods			1
Food Temperature Control					
30		Proper cooling methods used; adequate equipment for temperature control			1
31		Plant food properly cooked for hot holding			1
32		Approved thawing methods used			1
33	X	Thermometer provided and accurate			1
Food Identification					
34	X	Food properly labeled; original container			1
Prevention of Food Contamination					
35	X	Insects, rodents, and animals not present			2
36		Contamination prevented during food preparation, storage & display			1
37		Personal cleanliness			1
38	X	Wiping cloths: properly used and stored			1
39		Washing fruits and vegetables			1
Proper Use of Utensils					
40	X	In-use utensils: properly stored			1
41		Utensils, equipment and linens: properly stored, dried, handled			1
42		Single-use/single-service articles: properly stored, used			1
43		Gloves used properly			1
Utensils, Equipment and Vending					
44	X	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45		Warewashing facilities: installed, maintained, used; test strips			1
46		Nonfood-contact surfaces clean			1
Physical Facilities					
47		Hot & cold water available, adequate pressure			2
48		Plumbing installed; proper backflow devices			2
49		Sewage and wastewater properly disposed			2
50		Toilet facilities: properly constructed, supplied, & cleaned			2
51		Garbage/refuse properly disposed; facilities maintained			2
52		Physical facilities installed, maintained, and clean			1
53		Adequate ventilation and lighting; designated areas use			1
Documents and Placards					
54		Sanitary Permit, Health Certificates valid and posted			2

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign)

DEH Inspector (Print and Sign)

Date: 08/02/2018

Follow-up (Circle one): YES NO

Follow-up Date: 8/12/18

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INSPECTION DATE 8/2/18	SANITARY PERMIT NO. 180003049	PERMIT HOLDER SEE PAGE 1

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
PASTA PRIMAVERA / COOKING	181.5	CHICKEN BREAST / COUNTER TOP CHILLER	43
CUT SAUSAGE / COUNTER TOP CHILLER	52.5	ROAST BEEF SLICES / "	40.5
CUT SPAM / COUNTER TOP CHILLER	46.0	HAM SLICES / "	37
MASHED POTATOES W/ BACON BITS / COUNTER	141.5	ROAST BEEF PACKS / WALK IN	38.5
INTACT SHELL EGGS / COUNTER CHILLER WARMER	43.0	HAM PACKS / "	38.5
SCRAMBLED EGG MIX / COUNTER TOP CHILLER	46.0	HAMBURGER PACKS / "	38.0
CUT PORTUGUESE SAUSAGE / "	37.5	INTACT SHELL EGGS / "	38.0
CUT SPAM / "	37.0	FRIED RICE / TABLE TOP WARMER	153.5
SAUSAGE LINKS / "	41	CLAM CHOWDER / "	156
SAUSAGE PATTY / "	39.0	RICE / RICE COOKER	150.5

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A REGULAR INSPECTION WAS CONDUCTED IN RESPONSE TO COMPLAINT NO. 18-119 REGARDING MOLD ON CONDIMENT PACKETS (BUTTER/JELLY) AND ON WALLS IN THE DINING AREA. NO EVIDENCE TO SUPPORT THE COMPLAINT WAS OBSERVED AT THE TIME OF INSPECTION.	
	THE FOLLOWING VIOLATIONS WERE OBSERVED:	
8	A TRASH CAN BLOCKING ACCESS TO THE HANDWASH SINK IN THE COOKING LINE AREA. HANDWASHING FACILITIES SHALL BE EASILY ACCESSIBLE TO PROMOTE AND ENSURE THOROUGH HANDWASHING PRACTICES. COS- TRASH CAN REMOVED	COS
13	RAW MEAT STORED ON TOP OF POTATOES IN THE BOTTOM FREEZER NEAR THE COOKING LINE AREA. FOOD SHALL BE PROPERLY SEPARATED AND PROTECTED TO PREVENT CROSS CONTAMINATION. COS- MEAT REMOVED	COS
14	DISCOLOURATION AND DEEP CUT MARKS ON ALL COUNTER-TOP CHILLER CUTTING BOARDS. FOOD CONTACT SURFACES SHALL BE MAINTAINED, WASHED, RINSED, SANITIZED AND AIR DRIED TO ENSURE CROSS CONTAMINATION IS PREVENTED.	8/12/18

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) LUISA G. VARGAS	Date: 08/02/2018
DEH Inspector (Print and Sign) J. GARCIA EPHOTI	Date: 8/2/18

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20	PHF/TCS FOODS SUCH AS DICED SPAM AND SAUSAGE NOT HELD AT PROPER COLD HOLDING TEMPERATURES OF 41°F AND BELOW. PHF/TCS FOODS SHALL BE COLD HELD AT 41°F OR BELOW TO PREVENT THE RAPID GROWTH OF BACTERIA. COS - ITEMS DISCARDED	COS
33	NO STEM TYPE OR AMBIENT THERMOMETERS PROVIDED. SUCH THERMOMETERS SHALL BE PROVIDED AND USED TO MONITOR FOOD TEMPERATURES.	9/2/18
34	SEVERAL FOOD ITEMS IN THE BOTTOM FREEZER OF COOKING LINE AREA WERE NOT IN ORIGINAL PACKAGING AND LACKED LABELS. FOOD PRODUCTS SHALL BE PROPERLY LABELED TO FACILITATE IDENTIFICATION.	9/2/18
35	OBSERVED ONE DEAD AND ONE LIVE COCKROACH IN KITCHEN. NO OTHER PEST ACTIVITY OBSERVED. PRESENCE OF PESTS SHALL BE CONTROLLED AND OUTER OPENINGS SHALL BE SEALED AND PROTECTED TO PREVENT THE ENTRY OF PESTS AND THE CONTAMINATION OF FOOD.	9/2/18
38	WIPING CLOTH NOT STORED IN SANITIZING SOLUTION WHEN NOT IN USE. WIPING CLOTHS SHALL BE STORED IN A PROPERLY DILUTED SANITIZING SOLUTION AFTER EACH USE TO PREVENT CROSS CONTAMINATION. COS - WIPING CLOTH PROPERLY STORED	COS

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Person in Charge (Print and Sign) LUISA G. WASSER	Date: 08/02/2018
DEH Inspector (Print and Sign) J. GARCIA EPHOT	Date: 8/2/18

